



Head Chef Mario Maniscalco

I was born in **1993** in Ribera, a small town in the province of Agrigento, Sicily, where my passion for cooking began to take shape at a very early age.

A fundamental role in my journey was played by my mother, a baker. Among flour-covered tables, patiently worked doughs, and the quiet wonder of fermentation, my deepest bond with food was born.

A true culinary imprinting, made of simple and authentic gestures. My cuisine grows from these memories: moments of conviviality, familiar flavours, and a sincere, recognisable Italian tradition that I now feel the need to reinterpret with respect and awareness.

My goal is to honour each ingredient in its entirety, treating it responsibly and allowing it to express itself without excess, yet with a clear and defined identity.

At Adagio, I bring a vision that blends my Sicilian roots with the character of the Piemontese territory, in a constant search for balance, harmony, and coherence.

Each dish becomes a dialogue between memory and the present, between taste and thought.

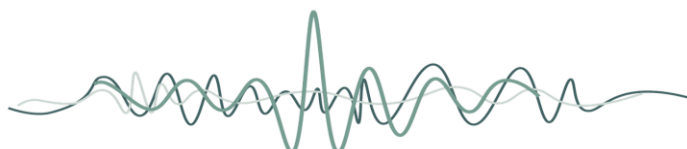
My desire is to offer an experience that is not only meant to be savoured but also remembered.

Mario Maniscalco

Forbes 100
Ristoranti Innovativi 2025



ilGolosaño RISTORANTE
RADIO SO 2024-2026





DRINKS & FOOD PAIRING

At ADAGIO menus have a curated pairing, featuring hand selected local & international wines from family owned and run boutique producers that bring something special, like autochthonous grapes that went into neglect over the decades but that create a powerful experience.

Equally, we have dedicated our search to non-alcoholic food companions (correct not just alcohol-free wines) to design a lighter pairing or even a zero-alcohol pairing that create a remarkable experience – let us surprise you!

For all menus you can chose between

WINE pairing

LIGHT pairing

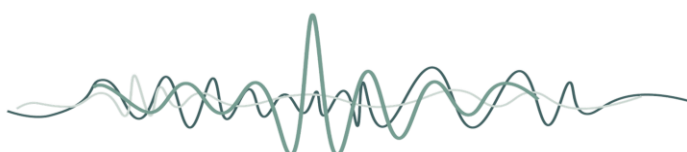
ZERO pairing

Wine pairing = one wine per course

Light pairing = one or two non-alcoholic food companions and other courses with matching wines

Zero pairing = a non-alcoholic food companion per course totally alcohol free

Your waiter is always available to provide more details!





MENÙ DEGUSTAZIONE

RIFLESSI NELLA MATERIA

nella **MATERIA**
NELLA MATERIA

recommended to read Mario's introduction... 2 minutes

An intimate and personal journey, where the raw ingredient becomes language and expression.

This menu is born from the dialogue between my Sicilian roots and the Piemonte that now welcomes me – different territories meeting through products, gestures and memories.

Each dish reflects my way of understanding cuisine, the emotional bond with ingredients, and a deep respect for their essence.

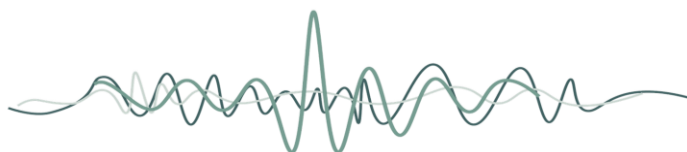
The raw material is observed, listened to and transformed, remaining faithful to its identity – just as the chef reflects and expresses himself through it.

Our tasting menu is complemented by a dedicated JOURNEY into the world of BREAD.

Five distinct breads, one for each course, each one thoughtfully created to enhance the aromas, textures, and contrasts of each dish it is paired with.

Flours, techniques, leavening, and baking methods vary from bread to bread; from natural sourdough starter to long or short fermentation and different baking methods, each creation is carefully designed to elevate its course, transforming bread from accompaniment into a true protagonist of the experience.

This is my REFELSSI NELLA MATERIA
see next page for the details





RIFLESSI nella MATERIA

BIEGEZZI nella MATERIA

OVERTURE of AMUSE BOUCHE

TERRA VERITAS

Strawberry grilled, Pepper, acidic tomato and green apple Wasabi

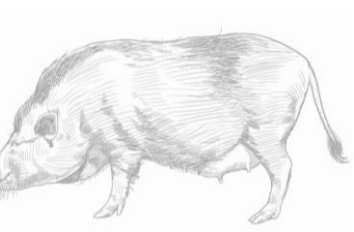


SPARACI

Omelette, wild asparagus, tomato umami, potato layers

RAFFERMO

Pasta made from stale bread, anchovies, ricotta & fava beans



NEBRODI

Crispy pork belly, beetroot ketchup, celeriac & pistacchio

URTICA

Nettle, chickpeas, caramel and candied lemon



PICCOLA PASTICCERIA

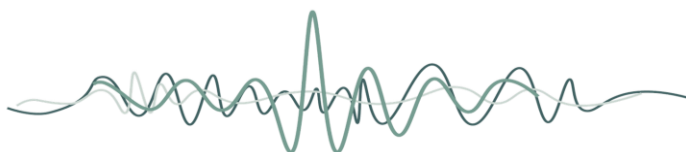
5 courses • 120

wine pairing • 55

** To ensure consistency, the entire table is requested to choose the same number of courses. **

** ADGHCKMN **

** Please inform our staff of any intolerances or allergies **





MENÙ DEGUSTAZIONE

M E T A M O R F O S I T E R R I T O R I A L E

A journey through Piemonte, told in five courses.

From the plains to the hills, up to the highlands,
the landscape transforms and intertwines: products, traditions,
and different villages blend into dishes that speak to one another.

A continuous metamorphosis, like that of the Piemontese landscape itself, where each
ingredient changes form and meaning while preserving its true identity.

O V E R T U R E of AMUSE BOUCHE

CUNEO – IMPERIA The Salt Road

Creamed salt cod, anchovies, creamy roasted potatoes with a hint of wild fennel

AVIGLIANA – CARMAGNOLA

Rabbit 'Tuna' Capunet, red onion foam, sweet and sour vegetable
gelé, bay leaf and lemon emulsion

VERCELLI – CHERASCO

Rice Gigante di Vercelli, snails, wild garlic, fermented green tomato

GUARENE – NIZZA

Fassona beef fillet, Nizza cherry, pepper, tarragon flavoured jus

PANCALIERI – MARTINI & ROSSI

Almond Dacquoise, dark chocolate, mint & Vermouth

OR

Selection of Artisan Cheeses

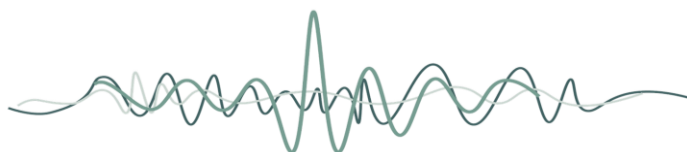
PICCOLA P A S T I C C E R I A

5 c o u r s e s • 120 wine pairing • 55

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A LA CARTE

Possibility to choose dishes à la carte,
using both menus,
choosing a minimum of two dishes
per person, excluding dessert.

To ensure consistency, the entire table is requested
to choose the same number of courses.

O V E R T U R E of AMUSE BOUCHE

2, 3 or 4 COURSES A LA CARTE

P I C C O L A P A S T I C C E R I A

2 c o u r s e s • 80

wine pairing • 25

3 c o u r s e s • 95

wine pairing • 35

4 c o u r s e s • 110

wine pairing • 45

An additional cheese/dessert course
may be added to the menu • 25

